



Our Tasting Menu

Available for 2 people minimum

COLLATIONS

(1 of each per person)

Huître fraîche

Freshly shucked oyster
(Served naturally with lemon, piperade, shaved Comté
add Oscietra caviar

Anchoie

Olasagasti anchovy,
cheese on toast

Jamon croquette

Blasquez Iberico Jamon and
Manchego chese croquette,
confit garlic aioli

FIRST ENTREE

Risotto au homard de Tasmanie

Tasmanian Easter Rock Lobster risotto with truffled
Pecorino and fennel tips

SECOND ENTREE

Soufflé de crabe gratiné au Comté

(shared)

Local Sand crab souffle, baked 18 months Comté cheese and silky bisque
seasoned with Pastis

FIRST MAIN

Poisson du jour

Oven baked coral trout served with braised organic young turnips, garden
peas, roasted piquillo pil pil

SECOND MAIN

Canard rôti au coing braisé et panais

Roast pasture fed north rivers duck breast, pressed confit leg, duck jus served with
braised quince and parsnips

DESSERT

Pomme Granny Smith au Calvados

(shared)

Granny Smith apples cooked with Calvados and spices, caramelised pastry
sheets and apple yuzu sorbet

Cheese plate for sharing available for \$36 (selection of 2 cheeses)

*Wine pairing is available for \$75 per person - Premium
matching*

Wine pairing is available for \$125 per person - Deluxe matching